



# Sekerpare - Semolina cookies in syrup

30'

Hands on

3 hours'

Hands off

25'

Cook Time

20

Portion(s)

2

Difficulty



## Method

For the dough

- Preheat the oven to 180° C (350° F) set to fan.
- In a mixer's bowl add the butter, icing sugar, vanilla extract, and beat with the paddle attachment at medium speed for 5-7 minutes, until the mixture is fluffy.
- In a bowl add the flour, semolina, baking powder, and mix with a spoon.
- In the mixer's bowl, add 2-3 tablespoons of the flour and beat at low speed.
- Add the eggs one by one, the orange zest, salt, the remaining flour, and beat at low speed for 30 seconds.
- **Cut** the dough into 20 pieces and shape into balls.
- Transfer the dough pieces in two baking pans lined with parchment paper and place 1 almond in the center of each piece, by pressing it lightly in order to create an indentation.
- Bake for 20-25 minutes.

For the syrup

- In a **pot** add the sugar, water, orange juice, ginger, and transfer over medium heat.
- As soon as it comes to a boil, remove from the heat and pour it over the hot sekerpare right away. Allow 2-3 hours for them to absorb the syrup and serve.

## Tip

It is one of the few times that you pour hot syrup over a hot dessert.

## Ingredients

For the dough

- 130 g butter, at room temperature
- 70 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 220 g all-purpose flour
- 100 g semolina, fine
- 1/2 teaspoon(s) baking powder
- 2 eggs, at room temperature
- zest, from 1 orange
- 1 pinch salt
- 20 g almonds, raw

For the syrup

- 500 g granulated sugar
- 250 g water
- juice, from 1 orange
- 30 g ginger, in slices

## Διατροφικός πίνακας

Nutrition information per portion

232 Calories (kcal)	6.6 Total Fat (g)	3.6 Saturated Fat (g)	40.0 Total Carbs (g)
12%	9%	18%	15%
29.0 Sugars (g)	2.2 Protein (g)	0.9 Fibre (g)	0.08 Sodium (g)
32%	4%	4%	1%